



MENU

OPENING HOURS

10:00 - 11:00
BEVERAGE ONLY

11:00 - 22:30
FOOD AND BEVERAGE

- Chef Recommendation
- Spicy
- Contain Nuts
- Vegetarian

FROM THE DELI

DAILY FRESH BREAD BASKET 🌱 ♻️ **90**

Slices of freshly baked artisanal loaves and rolls served with unsalted butter, olive oil and balsamic vinegar, crushed pepper and grated parmesan.

CHICKPEA HUMMUS AND GUACAMOLE ♻️ **90**

Served with unleavened bread and mixed olives.

CROSTINIS

Open-faced sandwiches with Artisan Bread served with a side salad of a citrus balsamic vinaigrette.

BRUSCHETTA AL POMODORO FRESCO ♻️ **120**

Fresh tomato cubes seasoned with chopped garlic, basil, cracked black pepper and sea salt in olive oil topped on slices of toasted baguette.

SMOKED BEEF CROSTINIS **180**

Toasted rye with mustard bread topped with slices of tomatoes, lettuce, beef pastrami, roast beef and caramelized onions.

CLUB SANDWICH ALA DINO **150**

Toasted sourdough topped with lettuce, tomatoes, avocado, turkey ham, grilled chicken breast, fried egg and ranch dressing.



Avocado & Salmon on Rye

AVOCADO & SALMON ON RYE 🌱 **180**

Toasted rye with avocado spread topped with slices of smoked salmon, onions, capers, sliced black olives and dill cream.

GOURMET PIES

Freshly baked gourmet meat pie served with a side salad.

COUNTRY CHICKEN & MUSHROOMS **120**

Diced chicken, carrots, potatoes, mushrooms and peas in creamy stew baked in a puff pastry.

RENDANG PIE 🌱 🌶️ **150**

Tender traditional Indonesian stewed beef with onions and potatoes baked in buttery and flaky puffed pastry.

FINGER BITES & TAPAS

CRAB & POTATO CROQUETTES **120**

Fried golden potato balls with fresh crab meat, parmesan cheese and chopped onions.

ULTIMATE CHEESE NACHOS **140**

Crispy nachos topped with cheese, guacamole, tomato salsa and chilli corn carne.

BAKED MUSSELS AU GRATIN **150**

Half shell mussels baked with parmesan cheese, breadcrumbs, parsley and garlic topped with tomato salsa.



Baked Mussels Au Gratin

CALAMARI FRITTI **150**

Battered calamari served with spicy marinara sauce.

MARMALADE-GLAZED CHICKEN WINGS **120**

Golden fried chicken wings glazed with marmalade sprinkled with toasted sesame seeds.

GARLIC AND PARMESAN FRIES **95**

Straight cut fries tossed with garlic butter, grated parmesan and chopped parsley.

CHEESE & CHARCUTERIE PLATTER **220**

Brie, cheddar & blue with a trio of cold cuts; beef pastrami, turkey ham & chicken meat loaf served with olives and pickled vegetables.

STARTERS

MOZZARELLA POMODORO ALLA CAPRESE 🌱 **180**

Fresh mozzarella and tomato slices, basil infused olive oil, balsamic vinegar, chopped basil, sea salt & cracked pepper.

CLASSIC CHICKEN CAESAR SALAD **130**

Fresh romaine lettuce tossed in garlic & anchovy aioli, topped with hard-boiled egg, bacon bits, grilled chicken breast, toasted croutons and a sprinkle of grated parmesan.

GREEK SALAD **100**

Tomatoes, sliced cucumbers, onion, feta cheese, and olives, typically seasoned with salt and oregano, and dressed with olive oil.

SMOKED SALMON SALAD 🌱 **150**
WITH ORANGE & AVOCADO

Smoked salmon on a bed of lettuce and arugula with orange segments, avocado, garlic croutons, dressed with a wasabi yuzu vinaigrette.

CLASSIC FRENCH ONION SOUP 🌱 **120**

Caramelised onion in rich red wine and beef broth topped with baked croutons, mozzarella and grated parmesan cheese.

ROASTED TOMATOES & BASIL BISQUE ♻️ **90**

Roasted plum tomatoes and fresh basil puree topped with tomato concasse, drizzle with balsamic vinegar and olive oil.

PASTA

Choice of angel hair, linguine, penne, fusilli, spaghetti. All pasta dishes are glazed with white/red wine.

POLPA DI GRANCHIO 🌱 **200**

Garlic infused tomato sauce infused with white wine, crab meat and cherry tomatoes.

VEGETARIANO ♻️ **150**

Capers infused tomato sauce with olives, mushrooms and bell peppers.

ALFREDO **180**

Contemporary cheese infused cream sauce with ham and green peas topped with grilled chicken breast slices.



Linguine Alfredo

AGLIO OLIO E PEPERONCINO **160**

Sautéed with hot olive oil, garlic, dried chilli pepper and parsley.

- with bell peppers and olives ♻️ **180**
- with shrimps or chicken **200**

CHORIZO E RUCOLA 🌱 **200**

Olive oil, garlic oregano, beef chorizo and onions, topped with arugula leaves.



Linguine Chorizo E Rucola

PASTA DI MARE 🌱 **280**

Grilled squid, prawns, mussels and scallop with choice of sauce:

- aglio olio
- marinara
- pesto cream
- squid ink

RISOTTO DI MARE 🌱 **280**

Grilled squid, prawns, mussels and scallop with choice of sauce:

- marinara
- squid ink

LASAGNE GRATINATE ALL' EMILIANA **200**

Mama's lovely dish made of pasta sheets layered with bolognese sauce, béchamel, mozzarella and parmesan cheese.

*Vegetarian option available with tomatoes, eggplant and zucchini. ♻️

Should you have special dietary request please do not hesitate to inform our friendly server.
All prices are subject to 10% Service Charge and 11% Government Tax and represented in thousand rupiah ('000').
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BURGERS

DINO BURGER SUPREMO 🌟 280

Char-grilled 150g of Wagyu beef patty topped with melted cheddar, turkey bacon, caramelized onions on lettuce and tomato slices in a toasted sesame bun served with garlic parmesan fries and beef gravy.



Dino Burger Supremo

PARMIGIANA BURGER 200

Oven baked fried breaded chicken fillet topped with homemade pomodoro sauce, fresh mozzarella on lettuce and tomato slices in a toasted sesame bun served with garlic parmesan fries.

*Vegetarian options available with fried breaded eggplant.

MAINS

POULET ROTI 240

French roasted half-chicken with truffle infused baby potatoes, fresh arugula salad and chardonnay sauce.

MOROCCAN LAMB RACK 🌟 380

Grilled rack of lamb, seasoned with Moroccan spices served with tomatoes and apricot couscous and grilled vegetables.

FILETTO DI SALMONE 320

Grilled salmon fillet served with potato croquette, sautéed Italian vegetables and a light pesto cream sauce.



Sea Bass with Tropical Salsa

SEA BASS WITH TROPICAL SALSA 🌟 300

Crispy pan-fried Chilean sea bass with herbs & parmesan couscous topped with pineapple salsa.

BLACK PEPPER STEAK 380

250g of char-grilled beef sirloin served with seasoned potato wedges, sautéed vegetables and black pepper sauce.

RUSTIC GRILLED RIB EYE 🌟 480

250g of char-grilled prime rib eye seasoned with only sea salt and crushed black pepper served with garlic, herb roasted potatoes and choice of sauce (black pepper, mushroom or herb butter).

HANDCRAFTED PIZZA

Choice of classic thin crust or fluffy Italian crust.

CLASSY HAWAIIAN 210

Turkey ham, pineapple, onions, classic Italian tomato sauce and teriyaki sauce topped with spring onions.

MARGHERITA 🌱 210

Classic Italian tomato sauce, sliced tomatoes, sun-dried tomatoes, fresh mozzarella, chopped basil, parmesan cheese, pesto and balsamic reduction.



Margherita

VEGAN ITALIAN 🌱 210

Grilled zucchini, bell peppers, onions, sun-dried tomatoes, tomato sauce, pesto and feta cheese.

QUATTRO FORMAGGI (FOUR CHEESE) 260

Camembert, blue, cheddar, parmesan topped with olives, pesto and arugula.

SALMON & AVOCADO 🌟 260

Guacamole, dill cream, camembert cheese, smoked salmon, capers, olives, drizzled with olive oil and topped with sprouts.



Salmon & Avocado

THE RUEBEN 🌟 260

Roasted beef, beef pastrami, caramelized onions, olives, thousand island dressing, topped with arugula and grated parmesan.

ASIAN TREATS

CRISPY CHICKEN WITH KOREAN SPICY HONEY GLAZE 🌶️ 120

Battered boneless chicken tossed in Korean sweet & spicy sauce.

SATAY DINO 🌶️🥜 120

Four jumbo skewers of marinated boneless chicken served with a spicy peanut sauce.

CRISPY ORIENTAL VEGETARIAN 🌱 SPRING ROLLS 120

Served with homemade spicy dipping sauce.

PLATED DESSERTS

GÂTEAU FONDANT AU CHOCOLAT 🌟 120

Chocolate and hazelnut lava cake served with homemade gelato and raspberry coulee.

BANOFFI DELIGHT 🌟 150

A super sundae with crushed cookie base, topped with chocolate ice-cream, caramelised banana, coffee cream, toasted almond flakes, whipped cream and chocolate sauce and served with a shot of espresso.



Nihon Cheesecake

NIHON CHEESECAKE 🌟 120

Soft sumptuous Japanese cheesecake topped with mixed berries compote served with a citrus gelato.

DINO'S HONEY TOAST

Sugar and honey coated toasts.

CHOCOLATE OVERLOAD 🌟 160

Topped with chocolate whipped cream, assortment of nuts and in-house made chocolate gelato drizzled with chocolate sauce.



Chocolate Overload

CITRUS DELIGHT 🌟 160

Laced with mango cream, topped with citrus sorbet and mango gelato, sprinkled with chopped dried mangoes and apricots, drizzled with mango puree.

BERRY'S SUPREME 160

Piped vanilla cream with strawberries, topped with a berry sorbet and strawberry ice cream, sprinkled with colourful chocolate rice and drizzled with strawberries coulis.



Berry's Supreme

🌟 Chef Recommendation

🌶️ Spicy

🥜 Contain Nuts

🌱 Vegetarian

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